

Brown Hound

D O W N T O W N

Wednesday, Thursday & Friday 11:00 – 3:00
Thursdays and 1st Fridays 5:00 – 8:00

Soup du Jour

Seasonally inspired, changes frequently!
Cup 4 Bowl 6

Caldo Verde

Hardy greens braised in vegetable stock,
green garlic, potatoes & extra virgin olive oil (v)
Cup 4 Bowl 6

Bistro Salad

Greens, seasonal fruit, spiced walnuts, goat cheese,
maple-shallot dressing (v, gf) *Small 9 Large 16*
Bottle of House Dressing 10

Dandelion Caesar Salad

Shaved Parmigiano-Reggiano, brioche croutons and
traditional dressing (v) *Small 10 Large 18*

Make it a Masterpiece! Add...

Bacon 3 Chicken 5 Tofu 5 Fried Egg 2 Salmon 8

Caprese Salad

Sliced field tomatoes, house-made mozzarella, strawberry balsamic, olive oil, basil 9

Grain Bowl

Wild rice, NY black turtle beans, golden raisins, new potatoes,
braised field greens, pepitas, salsa rojas vinaigrette (v, gf) 13

Summer Corn Succotash

Local corn, smoked country ham, summer herbs, sweet peppers, onions 9

Spanikopita

Spinach, Swiss chard, feta and black pepper honey-topped phyllo 14

Bistro Escargot

Land snails, garlic scape butter, Finger Lakes Verjuz, parsley 11

Broccoli Falafel

Lemon yogurt, quinoa tabbouleh, pickled banana peppers, zataar spice, grilled flatbread 13

Grilled Pork Belly Sandwich

Local pork Belly, apple-peach jam, pickled red onion, fresh jalapeños, cilantro, baguette 15

Veggie Burger

Beets, farro, lentils, mushrooms & melted cheddar, brioche, French fries or side salad 13

Bison Burger

Ground Wild Side buffalo, bacon, blue cheese, lettuce, tomato, shaved onion, French fries or side salad 15

Downtown Burger

Blend of ground beef & pork, lettuce, tomato, onion, brioche, French fries or side salad 13

All-American: hickory-smoked bacon & cheddar 4

Bistro: goat cheese & onion marmalade 4

Daily Specials

Chef Paul Koecheler

Ask about our scratch-baked desserts!

 *Home is Where Your Hound Is*